

VERMONT FEDERAL
CREDIT UNION presents

SEVEN DAYS

MENU & EVENT GUIDE

APRIL 25-MAY 4, 2014

vermont

RESTAURANT
week

vermontrestaurantweek.com

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post

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for 30 years.



For thirty years, all our cheese and Bulk Farmhouse cheeses are made with milk from Vermont and are made in Vermont. We make you a small Vermont of cheese as part of your Restaurant Week experience. Join us online at www.vermontcreamery.com

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From
this




Fresh, local
food starts
here.

To
this!



Here and more restaurants are turning the tables on the landfill.

- They're composting their food scraps, helping farmers build rich, local soil so they can grow your next localvore special.
- They're donating extra food to help keep our neighbors from going hungry.

Look for the  symbol in the Seven Days Restaurant Week guide and support restaurants that feed the soil and hungry Vermonters instead of the landfill!



GREATER CENTRAL VERMONT AREA
Central Vermont Solid Waste Management District
www.cvswwmd.org • (802) 229-8383



CHITTENDEN COUNTY
Chittenden Solid Waste District
www.cswd.net • info@cswd.net
(802) 872-8111

SEVEN DAYS

vermont
RESTAURANT
week

APRIL 25-MAY 4



TO BENEFIT

Vermont Foodbank

Vermont Restaurant Week coincides with publication of the 20th edition of 7 Nights.

The Seven Days Guide to Vermont Restaurants & Bars, available free of charge throughout the year at hundreds of locations around Vermont.



Been meaning to try that restaurant everyone's been talking about? Now's your chance to dig in!

Chefs, farmers and foodies will converge to celebrate the state's vibrant local food culture during the 5th annual Vermont Restaurant Week.

For 10 days, 97 restaurants in Burlington, Stowe, Montpelier, Rutland and beyond will offer special price-fixe menus at one of three price points — \$15, \$25 or \$35 per person — depending on the fare. Try lunch and breakfast specials for \$10 or less.

Vermont Restaurant Week isn't just about enjoying steak frites and maple crème brûlée. It's also a celebration of the state's incredible farmers and artisan food producers. Vermont is a leader in the farm-to-table movement and boasts more craft brewers and cheesemakers per capita than any other state.

A packed week of foodie events (see pages 6 and 7) kicks off on Thursday, April 24, with the **Sweet Start Smokedown**, a festive dessert competition among 10 of the state's most talented pastry chefs, at the Higher Ground Ballroom in South Burlington. Scores from celebrity judges and attendees decide which concoction will be named Vermont Restaurant Week's Signature Sweet.

On Sunday evening, April 27, at Big Picture Café & Theater in Writfield, film fans will enjoy a screening of **Tanogoro**. The pioneering cocktail hour features Japanese-inspired popcorn snacks, a ramen bar, brews from Switchback Brewing Company specialty cocktails made with Vermont Spirits and an introduction from Seven Days arts writer Ethan de Seide.

Teams of food-trivia fanatics compete for prizes at the **Culinary Pub Quiz** at Artisan in Burlington on Tuesday, April 28. Register your team by April 25 at vermontrestaurantweek.com.

In local booze the sleeping giant of Vermont value-added agriculture? Discuss the topic at our **Farm-to-Bottle Foodie Salon** on Wednesday evening, April 30, at South End Kitchen in Burlington. The panel includes agronomist and scale specialist Heather Darby, Vermont Spirits whiskey distiller Joe Buswell, Lincoln Peak Vineyard manager Sara Christensen, and Citizen Cider co-owner Kris Nelson.

On Saturday, May 3, at Red Square, five area bartenders compete in the **Bartender Brail** with their versions of moonshine punch featuring Vermont Spirits' Black Snake Whiskey. Come show your support, taste some creative mixtures and sample cheese from Vermont Creamery at the festival's final event.

Affordable childcare is also part of the deal. Parents can enjoy a quiet dinner for two knowing their kids are safe and supervised at the Greater Burlington YMCA. Professional childcare providers will be on duty the evenings of Friday, April 25, and Saturday, April 26. See page 5 for pre-registration details.

Hungry to give? **Donate to Vermont Foodbank** — the beneficiary of Restaurant Week — by contributing the money you saved on your eating adventures to this worthy cause. Just \$1 can buy three meals for Vermonters in need! In addition to all the love you send Vermont Foodbank this week, Seven Days will donate 10 percent of sponsorship fees and 100 percent of event admissions.

The Vermont Community Foundation's Food and Farm Initiative will match our total donation up to \$5,000. **Please help us connect all Vermonters with healthy, local food.** Go to the Vermont Restaurant Week website for more details.



97 PARTICIPATING RESTAURANTS

2 Squares Cafe	28	Build Fire Meats	12	Prohibition Pig	23
44 Mile Sports Grill	20	Build Tavern	10	Pulcinella	35
A Simple Rebel Restaurant	9	Helvansons Upstream Cafe	13	The Red Clover Inn	
Antidote	29	Healthy Living Cafe	10	& Restaurant	31
Aureli's Restaurant	27	Hen of the Wood (Burlington & Montpelier)	8	The Reserve Restaurant and Tap Room	23
Artisan Kitchen	9	Hunger Mountain Coop Deli and Cafe	25	Revolution Kitchen	14
Avalon House (Burlington)	9	J. Murphy's Steakhouse	25	Rooftop Restaurant	31
Avalon House (Montpelier)	24	Junior's Italian	19	Salt	25
August First Bakery & Cafe	10	Juniper	13	Santa Japanese Restaurant	15
The Bagel Place	37	Kismet	25	Sarducci's Restaurant & Bar	25
Barleycove's Restaurant	26	The Kitchen Table Gastro	21	Sherry on the Shore	15
The Bearded Frog	29	Kismet	25	Sherry's Kitchen	30
Big Picture Theater and Cafe	22	La Bouchée Bakery	29	Silver Palace	30
Black River Tavern	25	La Villa Bistro & Pizzeria	28	Susan's Pizzeria Restaurant	25
Black Sheep Diner	30	The Lake View House	17	The Skinny Pancake (Burlington & Montpelier)	9
Black Cat Steak & Wine Bar	13	Loupin's Bistro & Cafe	13	Sonnen Station	21
Blue Puddle Bistro	20	The Lobby	30	South End Kitchen	30
Bluebird Barbecue	10	The Meat Two (Windsor & Montpelier)	8	The Spot	19
Bluebird Coffee Shop	10	Mexico City Diner	21	Southside LLC	30
Bluebird Tavern	11	Michells on the Hill	23	Three Brothers Pizzeria & Bar	13
The Butcher Cafe & Bakery	28	The Mule & Bar	13	Three Penny Taproom	27
Cafe Medici	20	MET on Main	25	Timbers Restaurant	22
Cafe Providence (Burlington)	38	New Moon Cafe	14	Town & Cafe & Bar	22
Cafe Providence on Church & Main	23	One Federal Restaurant & Lounge	21	Tourant II	28
Capital Grounds Cafe	24	Pauline's Cafe	18	Two Brothers Tavern	30
Church & Main	11	Pecasso Pizzeria & Lounge	24	Vermont Tap House	20
City Market/Donner River Co-op	11	Pizza Mania	14	The Whiskey Farm at 10 Irish Pub	35
Commonwealth Pub & Kitchen	27	Pizzeria Vento	14	The Windmill Restaurant & Upper Deck Pub	16
The Daily Planet	11	Positive Pie (Hardwick)	24	Wooden Spoon Bistro	13
Das Bierhaus	12	Positive Pie (Montpelier)	25		
El Corral Cantina & Taqueria	12	Positive Pie Tap & Grill	27		
The Elusive Moose	22				
Farmhouse Tap & Grill	12				
Fire and Ice	30				

SPRING ROAD TRIP! browse by town...

(Multiple locations)	8
Acute	27
Academy	38
Amos	38
Brattleboro	27
Burlington	9
Caldwell	29
Colony Junction	20
Hardwick	24
Montpelier	38
Middlebury	30
Montpelier	24
New Haven	28
Plimfield	27
Quebec	28
Randolph	25
Richmond	21
Rutland	38
Shelburne	26
South Hero	10
South Burlington	17
St. Albans	24
Stowe	24
Waitsfield	29
Windsor	23
Waterbury Center	25
Williston	20
Winooski	19

Browse menus and events on your phone, tablet or desktop at:
vermontrestaurantweek.com



Help us double our donation!

Last year, with your help, we raised more than \$6000 for the Vermont Foodbank. This year, the Vermont Community Foundation's Food and Farm Initiative will match our total donation up to \$5000.

Please help us connect all Vermonters with healthy, local food. Donate today at vermontrestaurantweek.com



farm to plate

Learn more about
the statewide plan
to strengthen
Vermont's food system

www.VTFoodAtlas.com



• LOCALLY OWNED AND OPERATED •

Switchback
Brewery

For the first time ever, we've brewed all four of our Rotating Specials at the same time...

Now's your chance to try them all... only during Vermont Restaurant Week 2014 at select restaurants.

April 28th - May 4th

www.switchbackvt.com | Instagram @switchbackbeer

Sippin' on Sunset



ASK FOR IT DURING RESTAURANT WEEK.

the CHAMPLAIN SUNSET

Two springs of mint
—
for citrus

2 oz. Vermont Spirits White Vodka

1 oz. Aperol or Campari

3/4 oz. simple syrup

3/4 oz. fresh lemon juice

1-1.5 oz. Switchback Ale

VERMONT SPIRITS
WHITE



100% GRAIN
NEUTRAL
VODKA

Vt's Vermont's Original Craft Distillery

5573 Woodstock Road • Quechee • 800-668-0320 • vermontspirits.com

We are proud to sponsor Vermont Restaurant Week
and support the Vermont Foodbank.

Thanks to everyone who makes a difference.



Connecting all Vermonters with healthy, local food.



vermontcf.org/localfood

Sweet Start SMACKDOWN

TIG
MAIN
EVENT



ILL: KATHY TUCKER

EVENT SCHEDULE

THURSDAY, APRIL 24

Dessert comes first at this Restaurant Week eve kick-off battle, where party chefs from around the state compete and foodies feast. Scores from celebrity judges — James Beard winner, “Chopped” champion and two-time knight **Jean-Louis Gerin**, Lyric Theatre Company’s creative director **Sybil Zook** and **Winkles** co-owner **Andrew Bibe** — and votes from you decide the winner of Vermont Restaurant Week’s Big Square Sweet. Guests have an hour and a half to taste every tempting dessert, and will have three tokens with which to choose their favorites — all while sipping a cash bar and Latin jazz from Burlington photographer, band **Osagun**. **Get your tickets early, this event will sell out.**

Higher Ground Ballroom, 1204 Wilburton Road, South Burlington. 7-8 p.m. Tickets: \$15 advance/\$20 day of. highergroundvts.com

The 2014 Chef-estants

- **Lisa Curtis**, The Street Spot
- **Josef Warrweya**, Chef's Corner
- **Brian LeBlanc**, Madeline's Bakery
- **Barbara Raschi**, Vermont Moonlight Cookies
- **Debbie Dolan Burvitt**, Sweet Crunch Bakeshop
- **Andrew LeBlanc**, Little Sweeties at Elm of the Wood
- **Nick Logan**, Logans of Vermont
- **Rhody Cuen**, Bakery at the Farmhouse Kitchen
- **Stefano Chiodella**, Dolce VT
- **Michelle Cunningham & Lauren Deitch**, Doughnut Delusions

TRIVIA
CONTEST

Culinary Pub Quiz

TUESDAY, APRIL 22

Play seven rounds of delicious trivia — including questions about food in music and movies. The top team will win a special bowling party at Champlain Lanes on Shelburne Road. Hosted by **ArtisRiot** and emceed by **Top Hat Entertainment**, the evening promises plenty of prizes and delicious treats. **Preregister your team (organized by Friday, April 24, at vtsmccrystalstruttrivia.com).**

ArtisRiot, 405 Pine Street, Burlington. Doors 6 p.m., trivia 6:30 p.m. Preregistration is required. Free 21+, \$40-\$45



PHOTO: KATHY TUCKER

Tampopo

► SUNDAY, APRIL 27

Tampopo, arguably the finest film by the late master director Juzo Itami, uses an unconventional story structure to celebrate, question and marvel at all things gastronomy. If you ever wanted to know how to make the perfect bowl of ramen, or what you should eat when you're trapped in a palace shootout, Tampopo can help. It is also guaranteed to make you hungry.

The pre-opening cocktail hour features delectable inspired popcorn snacks, a ramen bar, live jazz from *Swing School*, *Drumming Company*, specialty cocktails made with Vermont Spirits and an introduction from *Seven Days* arts writer Sibba de Sisti.

Big Picture Cafe & Theater, 45 Carroll Road, Waterford. Cocktail hour 4 p.m., movie 5 p.m. \$9. Info, 595-8384

The Bartender Brawl

► SATURDAY, MAY 2



Don't throw in the towel yet! Finish your Restaurant Week adventures at this lively cocktail competition. Come sample different batches of "moonshine punch" featuring Vermont Spirits Black Snake Whiskey made by local bartenders. The winning recipe, determined by your votes, will be named the signature cocktail of next year's Vermont Restaurant Week. Come show your support, taste some creative mixtures and sample cheese from Vermont Creamery at the festival's final event. The bartenders are:

- **Ross Moffitt**, *Red Square*
- **Megan McGinn**, *Herz of the Wood* (Burlington)
- **Killington Wells**, *Pizzeria Verita*
- **Jayson Willett**, *Drop Bar*
- **Kyria Schenck**, *Solo Barista*

Red Square, 126 Church Street, Burlington. 3-5 p.m. \$10 at the door. Info, 584-5554.



Do you Instagram?

Foodies everywhere love posting photos of their food to Instagram — leaving the rest of us hungry and jealous! If you're ready to bring about your Restaurant Week adventures, **upload your shots with the hashtag #vtrw** and they will display in our online photo gallery. The top three pics of the week will **win the photographer dinner for two at a participating local restaurant**. Watch the action all week at vermontrestaurantweek.com.

Salon: Farm-to-Bottle

► WEDNESDAY, APRIL 30

Are other apples more valuable than "eating" apples? Will Vermont brewers ever be able to truly **addict** on local grains and hops? Just how many people travel to Vermont to sip beer drinks? Join a trio of drink producers — as well as UVM agronomist Heather Darby — as they discuss the challenges and opportunities of Vermont's growing beer, wine, cider and spirits industries. Free samples from our sponsors and light fare *dinner* available before the discussion.

- **Sean Grunstrom**, Manager, Lincoln Peak Vineyard
- **Heather Darby**, Agronomist and soils specialist, University of Vermont Extension
- **Joe Russell**, Whiskey distiller, Vermont Spirits
- **Kris Nelson**, Co-owner, Citizen Cider

South End Kitchen, 750 Pine Street, Burlington. 5:30-7 p.m. RSVP required at vermontrestaurantweek.com. \$5 donation. Info, 584-5555

Parents' Night Out

► FRIDAY, APRIL 26 & SATURDAY, APRIL 26

Even families with kids have no excuse to miss out on Restaurant Week. Thanks to the expert childcare providers at the Greater Burlington YMCA, **parents can enjoy a Friday or Saturday night on the town while their kids have fun at the Y.**

Childcare is available **Friday, April 25, from 6 to 8:30 p.m., and Saturday, April 26, from 5:30 to 8 p.m.** Food and beverage are included in the reduced fee: \$12 (members), \$20 (nonmembers) per child, ages 2 through 12. Participation is limited to 40 children per night. Pre-registration is required.

Call 582-9532 to sign up your kids and **don't forget to make your dinner reservations ASAP!** Weekend tables fill up fast!



#vtrw



VERMONT RESTAURANT WEEK APRIL 25-MAY 4

SPECIAL EVENTS

FIND FOODIE EVENTS vermontrestaurantweek.com



APRIL 20 - MAY 4

MULTILOCATION RESTAURANTS

TELL THE
WORLD HOW
GREAT VERMONT
TASTES!Tag your
tweets and
Instagram
pics with
#vtrwLike us on
Facebook and
mention us in
your posts!

MENU GUIDE



Menus in this section will be offered
April 20-May 4 unless otherwise
noted. Rese are checked for space.
Reservations are recommended
for all. For the latest information
visit vermontrestaurantweek.com.



New participant in 2014



Serving Vermont Restaurant
Week's signature cocktail
"The Champagne Banger"



Featuring rotating
hatchback specials



This restaurant is known
to respect its local sources
in the Clarendon and
Central Vermont Solid
Waste Districts

RESERVATION PLANNER

	1st Restaurant Choice	Phone	2nd Restaurant Choice	Phone	Res. Time
Fri., April 25					
Sat., April 26					
Sun., April 27					
Mon., April 28					
Tue., April 29					
Wed., April 30					
Thurs., May 1					
Fri., May 2					
Sat., May 3					
Sun., May 4					



Hen of the Wood

30 Stone Street, Waterbury 204-7300
30 Cherry Street, Burlington 248-0234

Closed Standing and Monday in Waterbury
Open every day in Burlington.

For Vermont Restaurant Week,
chef Eric Warnstedt will offer a three-course
menu, featuring any appetizer, entrée
and a single cheese plate from the
entire menu with no restrictions.
To best utilize the freshest seasonal produce,
the bill of fare will change nightly.

\$35

HEN OF
THE WOOD

The Mad Taco

73 Main Street, Montpelier 224-0636
2 Village Square, Waterbury 248-0632

Just for Restaurant Week, co-owner
Joey Nagy is putting requests for nachos
to rest. "I'll only serve nachos this one time,
so they'd better be badass," he says.
Look for a very special version, featuring
uncommon cuts of local meat.

\$25





The Skinny Pancake

68 Lake Street, Burlington, 540 0188
68 Main Street, Montpelier, 352 2293

Choice of One Greasy Munchie

Choice of Two Grépes

Options may include all-kind specials

Choice of One Dessert Grépe

\$25 FOR 2



A Single Pebble

133 Essex Street, Burlington, 540 3256

A Single Pebble will offer a special tasting menu for Restaurant Week.

The menu is for the whole table and consists of small portions of regular menu fare, specials and dishes that will never appear anywhere else. What you receive is up to the chef. Each dish is brought to the table as soon as it is ready and is meant to be shared, family-style.

The tasting menu is available on either restaurant or nonrestaurant days. Due to the communal nature of the menu, A Single Pebble cannot accommodate special dietary restrictions or allergies.

Below is a sample menu. Restaurant Week offerings may differ from those listed below.

Thai Red Curry Soup

Crispy Lotus Chips

Garlic-Chive Dumplings

Momofuku-Style Pulled Pork Sliders

Red Oil Beef

Yellow Curry Cod

Three-Cup Chicken

Cocoanut Gelato

\$35



ArtsRiot Kitchen

400 Pine Street, Burlington, 540 0408



The ArtsRiot Kitchen Collective features a different chef and cuisine each night. Visit the Vermont Restaurant Week website for full menus.

\$25 MENUS

400 PINE

FRIDAY, APRIL 24, 2014

Chef George LaSalle uses seasonal, locally sourced produce and creative techniques for his classic menu.

HANDMADE FOOD

SATURDAY, APRIL 25, 2014

For Restaurant Week, chef Torrey Winick focuses on Italian style dishes.

UNTIL NEXT TIME NEW ORLEANS CHAMPAGNE BRUNCH

SUNDAY, APRIL 27, 2014

A Weekly life by the river and Ojus-infused fare are part of this new brunch.

UNTIL NEXT TIME BIG EAST MIDDAY

SUNDAY, APRIL 27

New Orleans soul food from couple Yara and Kevin Naveed, includes red beans and rice and bread pudding.

YES, CHEF

WEDNESDAY, APRIL 30

During the Culinary Film Week, diners enjoy mouth-watering platings of French fare prepared by Matt Gougeon and ArtsRiot co-owner IU McElroy.

BURGER STALL

WEDNESDAY, APRIL 30

For Restaurant Week, chefs Jeremy Bernasco and Andrew Sacks serve up a gourmet take on the delectable food from Japan and Mexico.

SOUTHERN SHAKE

THURSDAY, APRIL 30

(also available April 30)

Chef Brian Blake shows off his Charleston-based chops with a creative plate of barbecue for two people.

ARTSRIOT

Asiana House (Burlington)

151 Pearl Street, Burlington, 540 0816

Includes salad and entrée, with choice of appetizer or dessert. Side and wine pairings available.

SALAD OPTIONS

Seasoned Mixed
Flavorful blend of marinated seaweed.

Garden Salad
Mixed vegetable salad with creamy dressing.

Daily Special
Offerings may include vegetable salad with house dressing.

UPPERCUT OPTIONS

Chicken & Sake
Marinated chicken on a stick with two dipping sauces.

Shrimp or Pork Dumplings

Daily Special
Offerings may include shrimp or porkable tempura or chicken carpaccio.

ENTRÉE OPTIONS

Korean Steak
Hand cut rib eye steak served sizzling on a hot plate with Korean barbecue sauce.

House Special Maki
Choose one of our award-winning rolls to go.

Daily Special
Offerings may include two item soup with chicken and rice noodles.

DESSERT

Choice of Dessert
Gift cups may include green tea, chocolate or fruit tea smoothies.

\$25



Vermont Restaurant Week



APRIL 23 - MAY 4

MULTILOCATION RESTAURANTS • BURLINGTON



FIND FOODIE
EVENTS
vermont
restaurant
week.com

9



APRIL 20 - MAY 4

BURLINGTON

TELL THE
WORLD HOW
GREAT VERMONT
TASTES!



Tag your
favorite and
Instagram
pics with
#vtvrw



Like us on
Facebook and
mention us in
your posts!



10

August First Bakery & Café

140 South Champlain Street, Burlington, 840 0880



Closed Sunday

110 MAPLE WEEK MENU

CHOICE OF ANY SANDWICH \$6.49/LAR

CHOICE OF PASTES

Maple-Bacon on Sesame

Apple Mountain With Maple Syrup

Pumpkin Whoopie Pies

With maple yogurt filling

White-Chocolate-Maple Blondies

Maple Cookies

Maple-Walnut Muffins

SMALL COFFEES



Bluebird Barbecue

317 Statewide Avenue, Burlington, 444 2070



Closed Monday

\$25 MENU

APPETIZER OPTIONS

Meat of Chili

Our award-winning chili, with just the right amount of heat and spice

Raw Shred Salad

Kale, radishes, celery root and apple in shaw dressing

Pulled Pork Portini

Mini version of the Bluebird Buffalo Portini

ENTREE OPTIONS

Chicken or Beef Bone

Smokehouse Burrito

Wild dirty rice, shrimps & okra, bell peppers and tomato relish

Pulled Pork Sandwich

Knew not pulled with pork and topped with cheese
One side your choice

Betty's Big Salad

Fried or smoked chicken, cucumber, tomatoes and tomatillo dressing

DESSERT OPTIONS

Miniature Corn Cake

With maple frosting

Bonnie's Flaut

Flauts a Flaut Flaut or Bonnie's Flaut with a vanilla ice cream docter

RESTAURANT WEEK TAKE-OUT SPECIAL

Barbecue For Two, \$39.95

Your choice of three portions of meat and four sides

Bluebird
BARBECUE

Blue Cat Steak & Wine Bar

1 Larose Lane, Burlington, 343 3629



Please mention that you're taking part in Restaurant Week when you make your reservation at bluecat.com

APPETIZER OPTIONS

Cold Seafood Platter

Fresh salmon, crab, shrimp and scallops

Local Turbot

With grilled bay leaf

Roasted Beets

Golden beets with olive oil, vinegar and walnuts

SALAD OPTIONS

Cucumber Salad

Potatoe hearts, gardeny Cucumber dressing, grilled Swiss Potatoes, cheese, cucumber, tomatoes or art

Spinach Salad

With curries and maple soy balsamic dressing

ENTREE OPTIONS

Nine-Hour-Braised Lamb

Slow cooked leg of lamb served over mashed potatoes with grilled asparagus

Cheeseburger

Served on a cheddar bun with tomato-based, lettuce, tomato sauce and Chobani three-year aged Artisan Brie cheese cheddar with a side of chips

Vegetarian Risotto

Handmade risotto served over baby spinach, goat cheese, balsamic reduction and olive, maple olive oil

Tagliatelle With Salmon

Braised salmon served over tagliatelle pasta with a cream sauce and peas

Half Roast of Lamb

Served with leeks, carrots and roasted sweet potatoes

\$35

Blue
Cat

Bluebird Coffee Stop

Corner of College and Church streets, Burlington, 682 3420



Intersection Center

120 Lakeview Avenue, Burlington, 540 1796

110 LUNCH SPECIAL AT BLUEBIRD COFFEE STOP AT THE INNOVATION CENTER

Open Monday through Friday

Italian Sandwich

Grilled house sausage, ham, salami, marinara, provolone, and tomato vinegrette, hot peppers, pickled onions

BLUEBIRD COFFEE STOP ON CHURCH STREET

Open every day

Cheesecake

Cheesecake on hand and half priced for Restaurant Week

Bluebird Coffee Stop





Bluebird Tavern

161 St. Paul Street, Burlington, 549-4796

410 LUNCH SPECIAL

Bluebird Double Burger
With cheese and french fries

Bluebird Vegetarian Burger
House made chickpea patty with
hand cut french fries

415 BRUNCH MENU

APPETIZER OPTIONS

Fruit in a Jar

Provençal salad, yogurt

Cider Doughnut Bites

Vanilla cupcake, jam

ENTREE OPTIONS

Eggs Benedict

House-cured bacon,
Pot-Tart beer, hollandaise

Smokehouse Hash

Root vegetables, potatoes,
poached egg

Crust-From-Baked Eggs

Spicy, mushrooms, dill



435 DINNER MENU

APPETIZER OPTIONS

Must Salad

Asie, apple, red onion,
honey-shallot dressing

Smoked Peppers

Whipped ricotta, long pepper,
orange, cranberry relish

Chicken & Wild Rice Soupage
Roast potato, bacon, cheddar cheese

ENTREE OPTIONS

Pork Schnitzel

Black-bent, potato, jumper, pea

Lebanese Strouganetti

Parsley, pomegranate, jalapeño

Spring Fox Hunting

Potatoes, pea, lentils,
pot, hollandaise sauce

DESSERT OPTIONS

Warm Caramel Cake

Oran cheese ice cream

Chocolate-Pretzel

Panna Cotta

Church & Main

261 Church Street, Burlington, 549-6640

Closed Sunday and Monday

APPETIZER OPTIONS

Shrimp Scallop Crostini

Shrimp scallop in a crostini with sautéed mushrooms and pea puree

Paleo and Goat-Cheese Tostitos

Goat cheese and bean covered by orange potatoes

SALAD OPTIONS

Spring Greens

Shaved radish, wonton oil, pomegranate, baby carrots,
and Pickback Farms greens tossed with maple balsamic dressing

Cesar

Roasted chicken, roasted garlic, avocado, Parmesan, crisp
shaved Asparagus and pickled shallots

ENTREE OPTIONS

Gnocchi

Homemade three-cheese, tomato, chicken and mushroom sauce
tossed with hearty gnocchi sauce

Herb-Crusted Pork Loin

Basil and oregano-crusted pork loin served atop a most vegetable puree
with creamed and berry sauce, glaze

DESSERT OPTIONS

Flourless Chocolate Tort

Hot Orange Sorbet

435

CHURCH & MAIN



City Market/ Onion River Co-op

619 Wisconsin Avenue, Burlington, 549-2659

OPENING SANDWICH

Chicken Meatball Parmigiana Sub

Served on a Stromboli Bakery sub roll

4100



Daily Planet

51 Center Street, Burlington, 549-6647



APPETIZER OPTIONS

Grilled Knife

With sautéed onions, pickled onions,
oven-baked potatoes and
blue cheese vinaigrette

Red Curry Macaroni

With spring vegetables and
toasted coconut

Smoked Wings

In hot pepper glaze with
oven-baked potato

ENTREE OPTIONS

Vegetable Terrine

Vegetables layered with
Thousand Dressing, cheese and
sautéed onions. In a hot tomato sauce,
red potatoes, garlic

Steak Diane

Vermont beef, ben of the wood and
caper mushroom sauce. Sautéed
potatoes and rustic vegetables

Seared Sea Scallop

Seared scallop with pea, ginger, onion,
butter, shallots and garlic and
sautéed potato

DESSERT OPTIONS

Seasoned Cheesecake

With Vermont Creamery
vanilla cream, fruit

Dark Chocolate Mousse

With cream and berries

Biscotti With Island

Homemade Ice Cream

and Fruit Cakes

435



BURLINGTON



FIND FOODIE
EVENTS
vermont
restaurant
week.com

TELL THE
WORLD HOW
GREAT VERMONT
TASTES!



Tag your
friends and
Instagram
plus with
#vtvrw



Like us on
Facebook and
mention us in
your posts!



Das Bierhaus

175 Church Street, Burlington, 884-0600

Closed Monday *Vegetarian options

\$15 MENU

Includes one glass of draft beer, a traditional American pasta and a choice of a small beer or soda.

**Red Cabbage*, Potatoes*,
Kraut*, Ham*,
Sauerkraut*, Dumplings*,
Grilled Asparagus*, Green
Beans*, Potato Salad**

\$25 MENU

Choice of a small beer or soda
(see above) plus:

ENTREE

**Penne and Cheese
With Grilled Asparagus**
Our house cheese sauce is the
perfect blend of Swiss, Gruyere
cheese and Romano



\$35 MENU

Choice of a small beer or soda
(see left) plus:

ENTREE OPTIONS

Wiener Schnitzel
A real estate in hand, perfectly
breaded and juicy-fried.

Hager "Hunter" Schnitzel
Our Schnitzel was featured in
topped with the most delicious
gravy sauce. Don't worry, there's no
Justineated!

Salads

An authentic classic. We hand-
blend a fresh salad and apply a
seasoned and spicy rub before
rolling and filling it with a delicious
blend of garden, onions and herbs.

DESSERT OPTIONS

Apfel Fritter
Chopped apples are battered and
fried, tossed in cinnamon sugar
then garnished with our house-made
honey lavender sauce. Served with
vanilla ice cream.

Remains Bierhaus

It's like a Remains Porter
but better



El Cortijo Taqueria y Cantina

183 Bank Street, Burlington, 487-1888



\$10 LUNCH SPECIAL

Worm, Homemade Tortilla Chips
With choice of salsa verde or roja.

El Plato Uno

Choice of one taco with any two sides

\$15 DINNER MENU

Warm Homemade Chips
Served with salsa verde or roja

El Plato Two

Choice of two tacos with any two sides

Two specials change daily. See our menu online

Pepito and Sweet-Pea Pesto and Smoked Quinoa
With Champlain Valley queso fresco, salsa verde, cilantro and onion

Yucatan Roasted Pork

With dried pineapple, queso fresco, cilantro and onion



The Farmhouse Tap & Grill

140 Bank Street, Burlington, 882-0848

Please note this venue is non-smoking

All drinks are subject to change depending on seasonal availability

\$10 LUNCH SPECIAL

Cap of Soup

Mixed Greens

Half Special Sandwich

\$25 DINNER MENU

ENTREE

Lewis Creek Farm Potato Croquettes
Champlain Valley Creamery queso fresco, pickled pepper relish

ENTREE

LaPlante River Angus Farm Dry-Aged Beef Burger
Spring Brook Farm medley, smoked pork post, French onion, pea shoots

DESSERT

Maple Poi de Graine
Pecan shortbread, whipped cream



Guild Fine Meats

113 St. Paul Street, Burlington, 489-5045

\$10 LUNCH AND DINNER MENU

Half Special Sandwich

Choice of Soup or Garden Salad

Choice of Brownie,

Cookie or Doughnut

While they last





Halvorson's Upstreet Café

18 Church Street, Burlington, 05401 279

DRINK

One 16-oz. Vermont Draft Beer
\$3.95 only. See your server for the day's selection.

ENTREE OPTIONS

*Choose your favorite Halvorson's burger.
Right across the street, lean, hand-shaped beef.*

California

Arrozado, Swiss cheese, bacon

Vermont

Beefsteak, Swiss blue cheese, sautéed mushrooms

Smiley Meli

Berred, grilled cheese style

Turkey

Grilled pineapple, caramelized onions

Classic

American, Swiss cheddar

Vegetarian

Black bean, rose whole, avocado, onion

DESSERT

Daily In-House Creations



HALVORSON'S
UPSTREET CAFE
A FINE DINE ABOUT BURLINGTON TOWN

L'Amante

120 College Street, Burlington, 05401 200

*Menu changes daily based on seasonal products.
The menu below is a sample. Check Monday and Tuesday.*

ANTIPASTI OPTIONS

Carpaccio of Roasted Portobello

With seaweed and truffled oil

Poached Egg

With soft red onions and fried leek

Panettone-Wrapped Roasted Prunes

With house lettuce, shaved Parmesan, and balsamic reduction

PRIMI OPTIONS

Spaghettini, Garlic, Artichoke, Lemon, Thyme and Chive Flakes

Penne Bolognese

Ricotta Gnocchi, Pesto, Pesto Beans and Oyster Mushrooms

SECOND OPTIONS

Grilled Hanger Steak

With white bean puree and caprioli pasta

Grilled Swordfish

With Caposanto

Roasted Leg of Lamb

With grilled asparagus and red wine reduction

425

L'Amante



Juniper

41 Cherry Street, 05401 0060

115 LUNCH MENU

BRACE OPTIONS

Maple, Sea-Soaked Nuts, Marinated Olives, Pickles and Feta, Clothbound Cheddar, Frites, Daily Ceviche, Grilled Vegetables with Sauer Ketchup

SANDWICH OPTIONS

Served with choice of fries or salad

Black Sauce

Roasted Turkey

Hot-Pressed Porchetta

Grass-Fed Beef Burger

Hemp-Seed Whole Grain Burger

FEATURED COCKTAIL

The Lindy Hop, \$9
Vermont Sipside Cigars, Gin, sweet vermouth, Fernet Branca, Urban Moonshine mixer, lemon and orange soda

Juniper

425 DINNER MENU

STARTER OPTIONS

Green Pea Soup

Green Salad

Pan-Seared Scallops

First corn, collards, onion, pickled mango, romo, roasted

Vermont Lamb Chili

Apples, queso fresco, tomato, cheddar

ENTREE OPTIONS

Pan-Seared Duck Breast

and Leg Confit

Roasted, leeks, shishito, cherry jam

Grilled Strip Loin Steak

Butt, roasted fingerling potatoes, bone marrow, roasted green beans, and white jam

Wild Mushroom and Asparagus Risotto

Black truffle, sautéed duck off

Starbird Fish

Wild Coho Salmon

Pan-fried, spring onion, smoked salmon, broth

DESSERT

Choice of Dessert

Leunig's Bistro & Café

110 Church Street, Burlington, 05401 200

APPETIZER OPTIONS

French Onion Soup

Housemade Pâté

House Salad

BRIDGE OPTIONS

Classic Cig au Vin

Served with garlic mashed potatoes and roasted baby spinach

Sole Meunière

Pan-seared sole, brown butter, capers and lemon, served with bearnaise, rice, potatoes and roasted baby spinach

Artichoke Duo

Croque au gratin, deep-fried artichoke and onion, roasted artichoke with shagreen, oak-leaved beca, cognac, served with roasted spring peas. Jerusalem artichokes, cauliflower and asparagus tossed in a tahini sauce and topped with cashew "cheese"

DESSERT

Franziska's Standard

Vanilla ice cream with chocolate, caramel sauce, toasted almonds and whipped cream

425

LEUNIG'S
BISTRO & CAFE



RESTAURANT
WEEK
APRIL 23-MAY 4

BURLINGTON



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San Sai Japanese Restaurant

112 Lake Street, Burlington, 804-2777

DEEP'S CHOICE

This restaurant offers delicious a wide variety of our cuisine.
The delicious change according to the chef's ideas.
Below are a few examples:

Salmon Skin Salad

Dalton Dango

Sushi Bomper

Slow-Simmered Pork Belly

Green Tea Ice Cream

435

SAN SAI
JAPANESE CUISINE

The Scuffer Steak & Ale House

140 Church Street, Burlington, 804-6461

WINEPAIRING OPTIONS

Winepairing Options

Local cherv. Vermont maple vinaigrette, potatoes and carrots over seasonal greens

Fried Baby Artichokes

With ginger vinaigrette and blue crab

ENTREE OPTIONS

Steak Frites

Light, tender New York strip in blue cheese butter with garlic fries

Mushrooms & Rigatoni

Caramelized mushrooms, sautéed rigatoni, parmesan, bread crumbs and truffle oil

Grilled Swordfish

With mango salsa

DESSERT OPTIONS

Strawberry Shortcake

Flourless Chocolate Cake

425

The Scuffer

STEAK & ALE HOUSE

Shanty on the Shore

181 Battery Street, Burlington, 804-6232

all FISH are friends

Escaigot

Baked in our garlic, truffle butter
Chest Conservey butter

Rhode Island Calamari

Battered, lightly breaded, fried and tossed
with lemon pepper, garlic butter,
salt and pepper

Mussels

Provençale, Rhode Island mussels
with bread and tomato

SEASIDE OPTIONS

All menus are served with coloring
red and choice of baked potato, rice,
seasonal vegetables, linguine, homemade
macaroni and cheese or Shanty fries

Baked Maine

Lobster

Lobster Roll

Chunks of lobster roll with
mayonnaise and celery
served on a hot dog roll

Lobster and Haddock

on Green

Fresh lobster and cod, haddock
breaded in a light Mornay sauce

DESSERT OPTIONS

Shanty Pie

Rich chocolate meringue pie
with chocolate crust and
whipped cream on top

Espresso Cream Pie

Amaretto Pie
White chocolate, amaretto, almond
caramel and whipped cream

425



The Spot

210 Blackstone Road, Burlington, 804-7778

Dinner available Wednesday through Sunday

APPETIZER OPTIONS

Chicken Wings

Stir-fried with a choice of blue
cheese, Cajun aioli or barbecue
dipping sauce

Cheesecake Salad

Fresh herbs of romaine lettuce
with Amaze cheese, cream cheese
homemade Caesar dressing

Living' the Dream

Red and golden beet salad with goat
cheese and aged state cow sirloin,
tossed with lemon, pepper dressing

Cook Cake

ENTREE OPTIONS

Beef Longboard Juan

Beef, braised pork, cashew with
rice and red wine sauce

The Indo Beef Dinner

Thin red meat, coconut shrimp with
tapi and sweet potatoes over rice

Vermont Burger

Lakeland River Angus beef, beef
burger with browned kale, sautéed
onions and Vermont Pinot and
Wendell Blue cheese

Mole Mole Madness

Homemade Mole in a burger with
lettuce, tomato and onion in a
broche roll

The Hamilton

Grilled Lakeland River Angus Pork
steak and pork with peppers, onions
and glaze of sautéed cheese

The Peaki

Two fish tacos with mango salsa,
lettuce, red cabbage and chipotle
sauce on pulled tortilla
served with tomato chape and
homemade salsa

Sweet Chipotle Pork Sandwich

Chorizo, chile-cooked pork with
bachi Topped with sautéed pine apple
cheese and served on a brioche bun

DESSERT OPTIONS

Pineapple Carrot Cake

Sourcream Bread Pudding

Cheesecake

415

THE SPOT

Vermont Federal

RESTAURANT

APRIL 23-MAY 4

RESTAURANT

APRIL 23-MAY 4

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APRIL 20 - MAY 4

BURLINGTON

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friends and
restaurants
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#vtvrw



Like us on
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your post!



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Sherpa Kitchen

113 Colby Street, Burlington, 861-0660

Full descriptions available online.

\$\$\$ LUNCH SPECIAL

BEVERAGE OPTIONS

Homemade Lemonade
Himalayan Spiced Iced Tea

Mango Lassi

Nepali Chai

APPETIZER OPTIONS

Dahi

Alloo Chop

Pakora

Samosa

ENTREE OPTIONS

All of our curries are served
with rice and papadum
(except choleban gahuni)

Momo

Chicken Saag

Chicken Tikka Masala

Lamb Bindi

Beef Punar

Chana Masala

\$\$\$ DINNER MENU

SOUP OPTIONS

Dahi

Saag Dahi

APPETIZER OPTIONS

Homemade Pickled

Vegetable Pakora

ENTREE OPTIONS

Lamb Momo

Dahi Bhaji Tarkari

Chow Mein

Sherpa
Kitchen



South End Kitchen at Lake Champlain Chocolates

318 Pine Street, Burlington, 864-0806

\$\$\$ BREAKFAST SPECIAL

Two-Grande-Egg Sandwich

On housemade English muffin,
with local bacon and Cabot cheddar

Choice of Doughnut

One Cup of South End Kitchen

House-Blend Coffee

Four Treats and 100 percent organic



south end
kitchen

at Lake Champlain Chocolates



Sweetwaters

120 Church Street, Burlington, 864-0600



\$\$\$ LUNCH SPECIAL

Smoked Burger

Char. grilled local ground beef,
fresh arugula, Cabot cheddar cheese
and pickled Gewürztraminer apple on a
toasted Potato bun (M)

Misty Knoll Chicken

Sauteed Misty Knoll chicken sautéed
in a little straw berry more-dressing
sauteed hazelnut, baked soaked egg and
Bibb lettuce

\$\$\$ DINNER

APPETIZER OPTIONS

Misty Gravy Cinnamon

Spiced Misty Gravy-Glazed Cinnamon
sauteed chicken, sauteed, served
with spicy cranberry sauce and
steamed organic lettuce

Grilled Asparagus Salad

Grilled asparagus, sauteed
arugula, hazelnut and Blue Lodge
Farm cheese in a raspberry
 vinaigrette with toasted bread

Charred-Beef Spring Rolls

Red curry beef, orange chicken
sauce with Napa cabbage slaw and
cucumber crunch

SALE OF THE WEEK

Grilled Vegetable Lasagna

Broccoli, yellow squash, zucchini,
rosemary, roasted tomato, Mozzarella
Pine Cheese burrito, maple mayo
and balsamic reduction

Panorcia & Scallions

Pan. seared scallops, sautéed house
made panorcia, Cabot cheddar, goat
cheese sauce and maple mayo

Poached Egg Steak

Char. grilled beef steak in a
garlic cream sauce with butter-
poached red potatoes and
Pork-rind and Roasted Blue-
Cheese dumplings

DESSERT OPTIONS

Island Homemade Ice Cream

Served with whipped cream
and peanut butter

Lesson Poached Cake

With macerated fruit and
lemon curd

Maple Cream Brûlée

Sweetwaters

The Whiskey Room at Ri Ra Irish Pub

276 Colby Street, Burlington, 864-0401



\$\$\$ LUNCH

Whiskey-Cured Salmon

Water crackers topped with maple cheese, cream cheese
English cucumber and house-made salmon

ENTREE

Apple-Spiced Honey-Pork Spare Ribs

Pork ribs slow-cooked for 30 hours,
basted in a bourbon barbecue sauce.
Served with honey-glazed carrots
and cheddar-bacon roasted potatoes

DESSERT

Bacon-Bourbon Brownies

Served with vanilla ice cream
and topped with a bourbon-soaked
cake

\$\$\$





The Bagel Place

1146 Wilburton Road, South Burlington, 859-2856

#10 LUNCH SPECIAL

Meal includes choice of beverage, choice of soup or salad, plus soup or chips

SANDWICH CHOICES

All sandwiches are served on choice of bagel, wrap or bread from O'Brady Bakery

Buffalo Chicken

Shaved buffalo chicken, ranch dressing, pepper jack cheese, lettuce, tomato and onion

Porto Veggie

Tomato, spinach and mushrooms cheese with porto

Classic Italian

Genoa salami, capicola, provolone, provolone cheese, pizza pepper, lettuce, tomato and onion

Roast Beef

Roast beef, homemade recipe, Swiss cheese, lettuce, tomato and onion

Double-Smoked Turkey

Smoked turkey, smoked Gouda, honey mustard, roasted red peppers, lettuce, tomato and onion

Chicken Queso

Chicken with portofino mayo, bacon, lettuce, tomato, onion and guacamole

Lox
Smoked Atlantic salmon, glass cream cheese, capers, tomato and onion

Maple-Glazed Ham

Shaved ham, smoked Gouda cheese, pork, lettuce, tomato and onion

Caprese

Prosciutto ham, basil, tomato and mozzarella cheese drizzled with balsamic balsamic vinaigrette

Hummus With Veggies

Hummus, sprouts, cucumber, lettuce, tomato and onion

Chicken Salad

Our special recipe chicken salad topped with cheddar cheese, lettuce and tomato

Classic BLT

Tuna Salad

Egg Salad

Turkey Club



Guild Tavern

1633 Wilburton Road, South Burlington, 859-3887

Subject to change depending on seasonal availability

APPETIZES

Three Oysters on the Half Shell

ENTREE

Wood-Grilled Burger Steak

With homemade wraps of potatoes, braised greens and sweet Berkshire

DESSERT

Mocha Molasses Cake

#35



Healthy Living Café

322 Dorset Street, South Burlington, 859-3849



#10 LUNCH SPECIAL

Barbecue-Pork-Belly Sandwich on Ciabatta Bread

Side of Coleslaw

Choice of Small Cookie



HEALTHY LIVING CAFE



The Lake-View House

1720 Shelburne Road, South Burlington, 964-3900

Grand Sunday

APPETIZES/OPTIONS

Rockout Salad

Mixed greens with blue cheese, apple, red onion, dried cranberries, almonds, oranges and maple balsamic vinaigrette for dressing

New England Clam Chowder

Our version of the classic is made from scratch with applesauce, smoked bacon, freshly chopped clams and Pacific Gold russet potatoes

ENTREE OPTIONS

Atlantic Baked Haddock

Freshly caught and never frozen. Cooked with white wine and served with Cabot cheddar mashed potatoes and seasonal vegetables

Cabot Chicken Dinner

Grilled chicken topped with Cabot cheddar cheese sauce. Served with Cabot cheddar mashed potatoes and seasonal vegetables

DESSERT OPTIONS

Caramel Brûlée

A house specialty, created in a unique flavor especially for Restaurant Week

Cinnamon-Apple Crisp

Homemade daily with chunks of apple, cinnamon/baking spray and a streusel topping

#35



Vermont Restaurant Week

APRIL 25 - MAY 4



APRIL 25 - MAY 4

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Pauline's Café

1034 Shelburne Road, South Burlington, 952-1081



Oysters Rockefeller

Beet-and-Orange Salad
Local herbs, fingerling potatoes, mixed
greens, special vinaigrette and balsamic
glaze

ENTRÉE OPTIONS

Smart Rib Rack

In anchovy tomato butter with
arugula and shaved Vermont
Parsnips & onions

Vegan Wild Mushroom-
and-White-Bean Cake
Roasted carrot sauce, arugula
and root-chips

Vermont Trout

With pea fried crops, oyster
mushrooms and curbside maple

DESSERT OPTIONS

In Jo Bourbon-Pecan

Ice Cream Cakes

Coconut Tapioca Pudding
With burnt-orange sauce

Choice of Sauternes, Port
or Prosecco



Pulcinella's

100 Dorset St. South Burlington, 952-1000

Full description online. No lunch on Monday

\$10 LUNCH MENU

APPETIZERS

Zappa del Giorno

SAVORY OPTIONS

Choose one of two grill pressed
sandwiches, served on housemade
cubetti bread with a seasonal salad

Melanzane (Eggplant)

Petto di Pollo (Chicken)

Prosciutto e Mozzarella

Pomodoro e Mozzarella

Saliscia e Broccoli Rapini

Ortolani (Ortolani)

Panghi e Spinaci

Polpetta Farnagiana

My Italiane (My Italiane)

Seasonal and Permanent choices



Silver Palace

1210 Wilburton Road, South Burlington, 964-0120

Michelin on Sunday

SOUP OPTIONS

Egg Drop Soup,
Hotter Western Soup,
Wonton Soup, Hot & Sour
Soup, Vegetable Noodle Soup

APPETIZER OPTIONS

Pork or Vegetable Pot
Stickers, Two Spring Rolls,
Garden Salad, Hot Sun in
Spicy Peanut Sauce, Spicy
Popcorn Chicken

ENTRÉE OPTIONS

Chicken Chow Fun
Pad Thai

Crispy Sesame Shrimp
Chef's Noodle Bowl
Spicy Hunan Country
Chicken

Chicken Gwin Jia
Chef's Lo Mein

Beef and Garlic Sauce
Spicy, Crispy Pork
Ground Meat

Kung Pao Chicken or Beef

Braised Shrimp Over

Garlic Rice

Spicy Malaysian Chicken
Beef Over Rice

Spicy Thai Chicken Over
Pan-Fried Noodles

Crispy Coconut Shrimp With
Creamy Coconut Sauce

Triple Fragrance

Buddha's Delight

Beccoli & Orange Spinach
With Steamed Chicken

DESSERT OPTIONS

Chocolate With Berry
Sauce

Four-Layer Chocolate Cake

Ice Cream

Chocolate, vanilla or caramel

425

Silver Palace



The Windjammer Restaurant

and Upper Deck Pub

3095 Wilburton Road, South Burlington, 964-0100

APPETIZER OPTIONS

Jumbo Lump Crab Cake
With citrus-seared pepper sauce
and green onion dill sauce

Oysters on the Half Shell

Three oysters served on the half
shell with sauce of Braised
butter, milk sauce and Champagne
mushrooms

Beef Tenderloin Skewers

A pair of grill'd beef tenderloin
skewers served with a house-made
pepper root crust sauce

ENTRÉE OPTIONS

Served hot or chilled

Pork Rib Eye
Prime-grade boneless pork rib-eye
with a mustard-mustard sauce and
roast beef root-crust sauce

Fruit de Mer Salade

Assorted salmon with a scallop
shrimp corn kernel stuffing, then
dressed with a lobster sauce

C.A.E. Sirloin

Certified Angus Beef 7 ounce bone
cut sirloin with sherry dill sauce
and creamy fried onions. Served
with Boursin butter sauce

Vermont Potatoes

Vermont Fresh Potato Company
Vigors variety potatoes hand-cut with
extra Old-fashioned in house-made
garlic-seared carrots, potatoes,
mashed potatoes, roasted potatoes
and potatoes, potatoes and a most
potatoes in house-made sauce

DESSERT OPTIONS

Ice Cream Sundae

House-made premium ice cream and
pepper ice cream between two chocolate
cookies

Belgian Chocolate

Kahlua Mousse

425



Wooden Spoon Bistro

1230 Williston Road, South Burlington, 308-8094



Mule Bar

36 Main Street, Winooski, 308-6000

VIEWPOINT FEDERAL
CREDIT UNION
308-8091



APPETIZER OPTIONS

Cash Cakes

With ginger apple sauce and chocolate sauce

Spring Pea Soup

With crunchy pea-corn and sweet cream

Classic Wedge Salad

With house, herbology and onion and balsamic vinaigrette dressing

Dash Tacos

With crisp chicken, dairy and brown butter sauce

ENTREE OPTIONS

Oven-Baked Salmon

With sweet pepper cream, olive oil and vitamin C-rich salad

Grilled Rainbow Trout

With crispy potatoes, asparagus and balsamic balsamic vinaigrette

Cold Sohn Noodle Salad

With fresh sprouts, vegetables, Vermont soy tofu and ginger soy vinaigrette

Seasonal Short Ribs

With whipped potatoes, asparagus and herbology sauce

DESSERT OPTIONS

Chocolate of the Day

Flourless Chocolate Cake With raspberry sauce

\$25

The chalkboard menu will change each day to feature one cheese-and-charcuterie plate, one small plate and one entrée for \$35.

For an additional \$10, the bartender will pair each of your courses with a specially selected beer.

\$35



Wooden Spoon Bistro

Junior's Italian

30 South Park Drive, Colchester, 308-8000



Three Brothers Pizza & Grill

873 Rochester Highway, Colchester, 308-8000

\$10 LUNCH MENU

APPETIZER

Choose either one small bowl of soup or one small salad

Tortellini on Brodo, Minestrone, Soup of the Day, Garden Salad, Caesar Salad

ENTREE

Focaccia Sandwich of the Day

\$25 DINNER

APPETIZER OPTIONS

Fresh Focaccia Bread

Choice of Soup: Tortellini on Brodo, Minestrone or Soup of the Day

Small Garden Salad

ENTREE OPTIONS

Penne alla Vodka

Vodka cream sauce and red with garbanzo beans, mushrooms and minestrone salad served over penne pasta

Pasta Primavera

Asparagus, broccoli, mushrooms, onion, red bell pepper, carrot, peas, garlic and herb sauce served in a white wine or white wine and mushroom sauce over penne pasta

Fasta Bolognese

Our traditional Bolognese meat sauce served with carrot, red onion, red wine and a touch of cream over penne pasta

DESSERT OPTIONS

Vanilla Cream Brûlée

Chocolate Mousse Cake

Tiramisu

Kahlua and egg-free chocolate sponge cake with sweet cream sauce

Junior's
ITALIAN

\$10 LUNCH SPECIAL

Switchback-BQ-Beef

Brisket Sandwich

Slow roasted beef brisket, piled with our housemade Switchback barbecue sauce. Cabot cheddar maple-cornmeal bread on rolls and coleslaw in a country-style pasta roll. Served with sweet potato chips and a main entrée

Soup and Sandwich

Switchback chili topped with Cabot cheddar, sharp cheddar cheese and a Vermont EAT! with bacon, 1/2 pizza, tomato, cheddar, green apple, Cabot cheddar cheese and mayo on house wheat bread. Served with a main entrée

\$15 MENU

APPETIZER

Choice of Any Salad

Including Vermont maple balsamic and Creamy salad

THREE BROTHERS
Pizza & Grill
308-8000

ENTREE OPTIONS

Mr. Billy's Goat Pizza

Topped with Alfredo sauce made with roasted red peppers, mushrooms, Montezuma Farms Jersey heavy cream, Vermont Cheddar cheese, Cabot cheddar, sharp cheddar, Vermont maple-cornmeal and cream and spinach

Vermont Mac-and-Cheese

Bacon Burger

Eight ounces burger topped with creamy bacon and mushrooms and cheese made with extra sharp cheddar cheese, Cabot cheddar, sharp cheddar, Vermont maple-cornmeal and cream and spinach

Vermont Bolognese

Our housemade Vermont beef Bolognese sauce, served with our maple pasta and served with garlic bread

DESSERT OPTIONS

Freshly Baked

Hot Beer Float

Fried Brownie Bites Topped

With Fried Ice Cream

Homemade Cannoli

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Vermont Tap House

70 Marshall Avenue, Willsiston, VT 05690



Salad

Green Mountain Salad

Local mixed greens, baby spinach, local tomatoes, dried cucumber and shredded carrots tossed with house honey balsamic vinaigrette

Pub & Open House

The Red Hot Buffalo

Buffalo ranch beef, mozzarella, red onion, applewood-smoked bacon and Buffalo chicken. Baked, then drizzled with ranch dressing

The El Ganzo

Grilled and butter-basted mozzarella, chicken, black beans, roasted corn and diced tomatoes. Baked, then drizzled with cheese sauce drizzle

The Margherita

Chicken and butter-basted beef, mozzarella, smoked tomatoes. Baked, then topped with fresh basil

Dessert

Fried Dough

Chicken & topped with pepperoni and Vermont maple syrup or vanilla ice cream with raspberry sauce

15



Blue Paddle Bistro

200 Route 2, South Hero, VT 05484



Closed Sunday, Monday and Tuesday

All times are subject to change depending on seasonal availability

APPETIZER OPTIONS

Mixed Greens

Topped with fresh roasted beef, extra butter, house-made maple dressing and Vermont Creamery cheese

Public Cheese Salad

Cheese romaine, house-made dressing, garlic croutons and fresh Vermont cheese

Seasoned Tiger Shrimp

Served over maple-glazed sweet potato/potato chips

Spicy Duck-and-Vegetable Spring Rolls

With Thai sweet chili dipping sauce

Flourish's Crab Cakes

With mango-terrace sauce

ENTREE OPTIONS

Garbanzo-Crusted Fillet Mignon

Topped with creamed onion and Gruyère. Served over sautéed potatoes and finished with garlic, basil, roasted cherry tomatoes and balsamic reduction

Cut-and-Five-Spice-Crusted Chicken Sea Bass

Over frites and roasted beet salad, fresh pea/peas/peas and roasted carrot. Finished with citrus and maple-lemon sauce

Mixed Grill

House-made char-grilled organic wild-caught trout, shrimp, beef and chicken, red pepper and blueberry potato puree

Pan-Seared, Green-Roasted Duck Breast

With sherry and portobello mushrooms, risotto

Nightly Vegetarian Special

See Blue Paddle Bistro website

Seasonal

Triple-Chocolate Brownie

Served warm, then topped with vanilla Island Skatowale Ice Cream and house-made hot fudge

15



BLUE PADDLE
BISTRO



Café Mediterano

17 Park Street, Essex Junction, VT 05433

Closed Monday

425 LAMB DINNER

On Sunday, April 27, Germania, May 3, and Sunday, May 4, Café Mediterano will be split-roasting a whole lamb to share with customers for Vermont Restaurant Week. The \$15 price for the traditional, celebratory Roast Lamb will include:

Choice of Roast Lamb or Falafel

Salad

Fresh, House-made Bread

On Sunday, April 27, Germania, May 3, and Sunday, May 4, Café Mediterano will be split-roasting a whole lamb to share with customers for Vermont Restaurant Week. The \$15 price for the traditional, celebratory Roast Lamb will include:



425 DINNER MENU

APPETIZER OPTIONS

Delicata

Grape leaves stuffed with rice. Served with pita bread

Hummus

Served with pita bread

Spinach Pie

Spinach filled, frozen pastry

Shawarma

Beef or chicken shawarma served with rice

ENTREE OPTIONS

Mixed Grill Platter

Aglio e olio filled with egg, roasted lamb and beef, pita bread, grilled chicken and porky-seared sausage. Served with salad, tomato sauce, rice and warm pita bread

Falafel & Veggie Platter

A hearty serving of spiced chicken, falafel with fresh vegetables. Served with salad, tomato sauce, rice and warm pita bread

DESSERT OPTIONS

Baklava

Chicken-sausage. With rice or chicken or chicken of the day

84 Main Sports Grill

84 North Main Street, St. Albans, VT 05488



Choice of house-made bread included with meal

APPETIZER OPTIONS

Choice of Soup

Choice of Small Salad

Deep-Fried Veggies

Half-Dozen Wings

Jalapeno Poppers

Filled with cream cheese and served with chipotle sauce for dipping

Poutine

A slice of the house-made! Our hand-cut fries, covered in cheese sauce and house-made gravy

ENTREE OPTIONS

Roast Sandwich

Philly

Roast beef with peppers, onions, mushrooms and provolone cheese

Buffalo Chicken Wrap

Chicken tenders tossed in your favorite sauce, together with lettuce, tomato and your choice of sauce or like cheese. Served in a wrap

Montreal Smoked-Meat Sandwich

Montreal smoked meat with yellow mustard and your choice of cheese. Served on rye bread

The Submarine Burger

Right since larger apple seed, smoked sausage and Colby cheese served on a Kaiser roll

Vegetarian Sandwich

Roasted chicken, onion, pepperoni and mushrooms served on a sub roll with house-made dressing or sauce

The Mt. Canis Salad

Ground beef with lettuce, extra cheese and the side of cheese topped with mild house sauce, mushrooms and meat cream. Served in a deep-dish tortilla bowl

Daily Maple Special

DESSERT OPTIONS

Brownie Sundae

Root Beer Float

Fried Ice Cream

15



Maple City Diner

17 Grenatan Road, St. Albans, 025-6400

MILKSHAKE OPTIONS

Chai Tea-and-Vanilla

Cookies 'n' Cream

DRINKS OPTIONS

Maple City Burger

Beacon cheddar burger topped with real Vermont maple syrup and served with hand-cut fries

Biscuits and Omezy

Vermont sausage gravy with a touch of maple served over buttermilk biscuits

Beacon Waffle

Beacon stuffed Belgian waffle with maple butter

Chicken Salad Club with Hand-Cut Fries

Triple layered with mayo, lettuce, tomato, onion, bacon and cheddar cheese, served on white bread and grapes

DESSERT

Maple Cream Pie

45



The Kitchen Table Bistro

1810 West Main Street, Rutland, 024-6036

Menu changes daily based on seasonal products. Below are a few choices from last year's Vermont Restaurant Week menu. Closed Monday

The menu below is a sample.

SMALL PLATES

Roasted Beet Salad

With fresh beets, radish, roasted La Plante River Angus Farms beef tongue and tiny Half Pint Farm cheese

Clafoutis-Steamed Maine Mussels

With grilled flounder, baking Company bread, ketchup and aioli

Vermont Steak Tartare

With crisp potatoes, seared potatoes and tiny Half Pint Farm cheese

LARGE PLATES

Nephew's Fine Cheese

Ricotta Gnocchi

With roasted mushrooms, maple pasta and herb bread

Grilled Vermont Steak Frites

With grilled and onions and tartar sauce

All Day-Roasted Pork Shoulder

With grates and be ch sides ready

WEEKLY PLATES

Cream Cheese Pound Cake

With strawberries and cream

Open-Face Chocolate-Coffee Sundae

With vanilla ice cream and vanilla cream Anglaise

WEEKEND

Chocolate Pudding

With vanilla cream and salted chocolate cream cheese

45



One Federal Restaurant & Lounge

1 Federal Street, St. Albans, 024-6206



APPETIZER OPTIONS

Valor Als Bear-Battered Shrimp

Shrimp beer battered in 14th Beer Valor and served with ginger white dipping sauce

Mixed Green Salad

House maple balsamic vinaigrette

ENTREE OPTIONS

N.Y. Strip Steak

Grilled 12 ounce N.Y. strip steak with Garopoulo bacon cream sauce, cheddar roasted potatoes and sautéed mushrooms

Portobello-Pesto Linguine

Grilled portobello mushrooms, cherry tomatoes and housemade pesto (Dress

One Fed a garden green salad, topped with linguine

DESSERT

Maple Cream Pie

Fresh cream berries with a touch of the chef's family's Valley Farm maple syrup

45

ONE
FEDERAL

RESTAURANT & LOUNGE

Sonoma Station

58 Bridge Street, Rutland, 024-6040

Closed Sunday and Monday

APPETIZER OPTIONS

Switchback-Tongues

Pork Toss

With game's cuttings, tomatoes, pickled onions and spicy olive-late cream

Whole-Leaf Caesar Salad

With pulled chicken and shaved Parmesan dressing

ENTREE OPTIONS

Black Bean Burrito

Ashe-Tongues Shrimp

Spiced black beans and Colossal cheddar melt with crisp tempura shrimp, grilled pineapple, baby spinach and roasted jalapeno cream sauce

Lavender-and-Black-Pepper-Crusted Abi Tuna

With pickled marinated potatoes, green beans, Rosemary Honey Lager, house-made and balsamic reduction

Grilled Red-Curry Tofu

Served with blistered potatoes, warm chili, berry, pineapple and topped with ponzu sauce

DESSERT OPTIONS

Warm Flourless

Chocolate Cake

With coffee ice cream, chocolate sauce and roasted bananas and nut

Lemon Bread Pudding

With maple ice cream, cream Anglaise and blueberry sauce

45



Vermont RESTAURANT Week menu of 2014

Vermont RESTAURANT Week menu of 2014

APRIL 23-MAY 4

ST. ALBANS • RICHMOND



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Toscana Café Bistro

27 Bridge Street, Fishersville, 43041-3148

Closed Monday

\$16 LUNCH MENU

APPETIZER OPTIONS

Chilled Gazpacho, Creamy
Garlic-Potato Soup, Soup
du Jour, Petite Green Salad,
Petite Caesar Salad

ENTREE OPTIONS

Grilled Vegetable Sandwich
Housemade Italian
Sausage & Peppers

Spring Vegetable Risotto
Local sausage, sautéed peas, sweet
corn, dried tomato

Cavatelli Bolognese
Rich, hearty ragout with pork
sausage and beef

\$35 DINNER MENU

APPETIZER OPTIONS

Heart of Pork Dip
Wild Mushroom Grittini
Sautéed Cerviche

SALAD

Petite Green Salad

SALAD OPTIONS

Housemade Spinach-
Ricotta Salad
Greco-style pasta tossed with
baked pork ribs, parmesan and beef

Slow-Roasted Duck Confit
Cassoulet

Chopped house-made sausage
and fresh herbs

Cavatelli Bolognese
Rich, hearty ragout with pork,
veal and beef

Toscana Seafood Piccola
Shrimp, scallops and housemade
Italian sausage with saffron risotto

Fish du Jour

DESSERT OPTIONS

Chocolate-Chambord
Tiramisu

Lemon-Blueberry
Crème Brûlée



Big Picture Café & Theater

48 Carroll Road (off Route 300), Woodfield, 43084-8894



\$35 RIVER HARBOR'S DINNER MENU

Harborside Certified Organic
Farm's Ribb Lettuce Salad

Neuf Four Steak
Wild potato and ramp arros

Pot de Crème

BIG PICTURE

Cafe • Theater



The Elusive Moose

4112 Main Street, Waitsfield, 430-4444



Closed Monday and Tuesday

APPETIZER OPTIONS

Risotto Gnocchi
Topped with mushrooms, truffle and
roasted tomato and Parmesan cheese
on terrapin dille plate

Seven Veggie Salad
Assorted veggie tossed with dress
ing, in a wild berry vinaigrette

Cream of Mushroom Soup
Enhanced with sherry and topped
with mushrooms chips

ENTREE OPTIONS

Braised, Stuffed
Chicken Thighs
Stuffed with spicy housemade
sausage, peas and stoned
tomatoes. Served with bearnaise
and roasted potatoes

Curried Veggie Strudel
Baked with onions, leeks, lentils,
couscous, roasted tomato sauce and
a port drizzle

Smoked, Bacon-Wrapped
Meatloaf

Trapped with truffle and mushrooms
sauce. Served with roasted
caramelized potatoes and
seasonal veggies

DESSERT OPTIONS

Chocolate Moose
Chocolate cake, enriched in dark
chocolate, with whipped cream and
shaved dark chocolate

Crème Brûlée
With fresh berries and a hint of
lemon

Apple Strudel
With housemade apple sauce, cinnamon
and maple, served as dessert

\$25



Timbers Restaurant

102 Forest Drive, Lincoln Park Village,
Warren, 430-4900

Closed Tuesday & Wednesday

APPETIZERS

Johnny Cakes
Roasted corn and pepper salsa, black bean salsa,
cilantro cream and queso cheese

ENTREE

Grapefruit-Glazed Salmon

Wood Mountain Fish sauce with applefruit, milk-braised potato,
dandelion greens, roasted potatoes, new peas and cream loaf malibu

DESSERT

Gold-Bottomed Oyster Sauté and Cream

\$25

TIMBERS RESTAURANT



Café Provence on Blush Hill

45 Blush Hill Road Waterbury 244-7922

APPETIZER OPTIONS

Cheeser Salad in a Crispy Cheese Cup

With dressing

Escargot Provencal

With tomato, garlic, Pernod, white béchamel sauce and a spritz of red oil

Charred Calamari on Forbidden Rice

ENTREE OPTIONS

Baked Haddock Provencal

Over creamy potatoes with basil, parmesan cheese sauce

Chicken Carbon Risa

With garlic mashed potatoes and lemon butter sauce

Toss of Grilled Vegetables

Roasted, asparagus, roasted tomato and red quinoa with tomato-tarragon beurre blanc and tobacco sauce

DESSERT OPTIONS

Stuffed Crêpe

With orange-cherry sauce and chocolate sauce

Fleur-de-lis Chocolate Cake

With raspberry coulis

435



The Reservoir Restaurant & Tap Room

1 South Main Street, Waterbury 244-7929



APPETIZER OPTIONS

Spinach Salad

Beem, tomato, roasted garlic, smoked tomato vinaigrette (Red Wine optional)

Brisk

Flank, dried NY cheese, Parmesan, serrano pepper jam

ENTREE OPTIONS

Warmest Beef Burger

Super Hot! Kalamata cheese, caramelized onion, arugula, house-cured beef

Salmon Florentine

Fennel, roasted yellow pepper, velouté

Roasted Duck Breast

Juniper & cherry sauce, three types cornucopia

Vegetable Napaemon

Portobello, tomato, red pepper, basil, cilantro, parmesan cheese, tofu, olive oil, balsamic vinegar

DESSERT OPTIONS

Raspberries-Thyme Cheesecake

Crêpe

Chocolate, strawberry, raspberry

435

The
RESERVOIR



Prohibition Pig

53 South Main Street Waterbury 244-4120

APPETIZER OPTIONS

Haricots Verts Salad

Very fresh beans, mushrooms, Edam lettuce and roasted red peppers in vinaigrette

Country Pork

With horseradish and apple chutney

Truffled Mushroom Toast

Grilled Earl Grey Infused Cheesecake bread, truffled mushrooms and Parmesan

ENTREE OPTIONS

Smoked Duck

Warm, house-cured duck leg, confit smoked duck breast, butter poached Bayley Hazen like cheese, cranberries and pickled red onions

Cherry Macaroni

Cherry, tomato, parmesan, house-made, rose

Pork Ragout

Cured pork cheeks, bacon, house sausage, kale and tomato sauce over fresh spaghetti

DESSERT OPTIONS

Key Lime Pie

With shaved blueberries

Oreo Pudding

Crafted from locally harvested Oreo line & with portulaca berry puree

425



Michael's on the Hill

490 Waterbury Street Road Waterbury Center 244-7470



Closed Tuesday

425 MENU CELEBRATING THE CREAMERIES OF VERMONT

Please inform us of specific dietary needs in advance. Our full spring menu is also available. Enjoy the menu with wine pairings for \$18

Spiced Carrot Soup

With roasted Maple house Pine-Cheese yogurt

Laurel Mount Creamery 12, Miriam Langlois - \$8

Organic Gnocchi & Spaghetti

With Rosemary Farm, Ben Neale, maple vinaigrette and crispy shallots

Smoked Pork Loins

With polenta, fennel and Milled old Dairy creamers cream

Lois Lattin "Hobnobber" Post War 12, France - \$10

Vermont Creamery Chèvre & Maplebrook Pine Cheese Biscotti Zeppole

With house preserved strawberry compote

Just "Zero" Creamery local NY Zeppole - \$8

Green Mountain Coffee or Vermont Artisan Tea Selections



MICHAEL'S
ON THE HILL

VERMONT FEDERAL
RESTAURANT
2019-2021

VERMONT
RESTAURANT
2019-2021
APRIL 23-MAY 4

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APRIL 20-MAY 9

STOWE • HARDWICK • MONTPELIER

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WORLD HOW
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TASTES!



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24



Picasso Pizzeria & Lounge

1800 Mountain Road, Stowe 320-4411

For \$15, add a beer pairing to each course

APPETIZER OPTIONS

Italy-Argula-Smoked Blue Cheese and Pear Salad
With Meyer lemon vinaigrette

Grilled Shrimp

Served over creamy polenta with fried onion and Meyer's glaze

ENTREE OPTIONS

Chicken Marsala

Pan roasted chicken breast with mushroom, Marsala sauce,
grilled-Potatoes in mashed potatoes and roasted vegetables

Shrimp Scampi

Jumbo shrimp sautéed with garlic, fresh basil and grape tomatoes
Tossed with fettuccine in a white wine sauce

Green-Tea-Poached Tongue

Rheumatoid Poached tongue poached in green apple cider, green tea
beef served over black rice with kale, then finished with
crispy onions and apple cider glaze

DESSERT

Your Choice of Any
Homemade Dessert on Our Menu

\$25

Picasso
PIZZERIA & LOUNGE



Positive Pie (Hardwick)

87 South Main Street, Hardwick 452-5128

APPETIZER OPTIONS

Italian Orecchio and Herb Salad

Roasted lettuce, onion, kale, tomato, olive, balsamic
beef, onion, honey and olive vinaigrette

Assarini

Lightly fried, mozzarella filled orecchio balls
served with tomato butter to melt

ENTREE OPTIONS

Grochotto

With braised leek, mushrooms, prosciutto
artichokes, olive oil, kale and Parmesan cheese

Pan-Roasted Chicken Marsala

With wild mushrooms and sautéed stuffing and wild spinach

DESSERT OPTIONS

Ricotta-Ginger Pound Cake

With sweetened strawberries and fresh whipped cream

Homemade Espresso Granita

Topped with shaved chocolate

\$25



Asiana House (Montpelier)

43 State Street, Montpelier 226-4180

Alcohol and wine pairings available. Closed Sunday

SALAD OPTIONS

Seasoned Salad

Assorted meats in a light
sauce, vegetable dressing

Garden Salad

Mixed vegetables with creamy
potato or ginger dressing

Avocado Salad

Avocado, cucumber, tomatoes and
tobiko with Japanese mayo dressing

APPETIZER OPTIONS

Chicken Satay

Grilled chicken served with
peanut sauce and sweet-and-sour
cucumber sauce

Vegan Samosa

Mixed vegetables in spicy red rice,
served with sweet chili sauce

Sash Appetizer

Chef's choice of fresh-cut fish
over rice

ENTREE OPTIONS

Korean Spicy

Tofu Soup

Bibimbab

Beef, vegetables, rice and
marinated beef served steaming in a
hot stone pot

Kiss the Dragon Black

Tempura with shell crab, mango,
spicy mayo and avocado topped with
sauce and marinated tobiko
Beef and slightly fermented with spicy
tempura sauce and sweet and sour sauce

\$25



Capitol Grounds Café

27 State Street, Montpelier 226-5900

610 LUNCH SPECIAL

BEVERAGE OPTIONS

- 10-ounce Cup of Iced Coffee,
Hot Coffee or Tea,
Fresh-Squeezed Flat or
Sparkling Lemonade
- 12-ounce Latte or Chai
- 16-ounce Switchback
Brewing Company Ale

SANDWICH SPECIAL

Choose a main sandwich or half
sandwich with side

Grilled Cheese With Apple

Fresh Turkey

Prosciutto di Parma

SIDE OPTIONS

- Small Green Salad with
Balsamic Vinaigrette, Cup
of Greenfield Highland
Beef or Veggie Chili
- Chili, Soup du Jour, Vermont
Cookie Love Cookie, Bag of
Deep River Snacks Chips

\$25 DINNER

BEVERAGE OPTIONS

- Drought Beer, Glass of Water,
16-ounce Cup of Iced Coffee,
Hot Coffee or Tea,
12-ounce Latte or Chai

DINNER OF THE DAY

Choose any two

Small Green Salad

Cup of Greenfield Highland

Beef or Veggie Chili

Soup du Jour

Creamy Artichoke Dip

With English, Parmesan and
Cajon cheddar topped with
crisp panko

Daily Choice of

Homemade Roasted

Vegetable Lasagna

Flourless Chocolate Torte

With raspberry coulis

Tiramisu

Hopie-Almond Cannoli





Hunger Mountain Coop Deli and Café

683 State Street West, Montpelier 555-8000

Slider Trio

Porterage's rare Niagara jacks, pulled pork and a sweet and spicy tempah-quebelle

\$8



Kismet

88 State Street, Montpelier 555-8640

Closed Monday and Tuesday

For Vermont Restaurant Week, chef Crystal Maderia will offer a choice of any appetizer, entrée and dessert from the entire menu. A seasonal menu will be posted on the Kismet website soon

\$15

kismet

J. Morgan's Steakhouse

330 State Street, Montpelier 555-4332



Vermont Restaurant Week
APRIL 23 - MAY 4

APPETIZER OPTIONS

Vermont Salsol

Mixed greens topped with Vermont Creamery goat cheese, cranberry, golden raisins, toasted pecans, cucumber, red onions and a Vermont apple balsamic vinaigrette

Swisschuck-Steamed Mussels

Arctic char, white, garlic, shallots, herb, leek, saffron, butter and Swisschuck Brewing Company ale

Traffic Chips

Fred's Calamari

Seasoned and lightly fried, then tossed with spicy pepper sauce, white wine, garlic, roasted red peppers and butter

ENTREE OPTIONS

Traffed Mushrooms & Pappardelle

Wild egg pasta with a blend of wild mushrooms, shallots, garlic, fresh herbs, a touch of butter, Parmesan cheese and truffle truffle oil. May be served with melted cheese

Gorgonzola-Crusted

New York Strip

Grilled to your liking and served with melted Gorgonzola cheese and Dijon mustard

Teriyaki Beefsteak

Seared in our secret marinade, grilled to your liking and plated with our housemade teriyaki. Topped with sautéed onions and grilled pineapple

Pasta-Crusted Blacklock

Crusted with parmesan crumbs, Parmesan cheese and melted grape tomatoes

DESSERT OPTIONS

Fresh Strawberry Cake

French vanilla cake topped with fresh strawberries and cream frosting

Devil's Food Cheesecake

Rich layers of chocolate cake and vanilla cheesecake, finished with powder and fresh whipped cream

\$35

J. MORGAN'S



La Brioche

60 Main Street, Montpelier 555-0443

Closed Sunday

PALE-OUT LUNCH OFFERS

Includes choice of beverage and cookie

Monday: Meat Loaves

Tuesday: Chicken Curry

Wednesday: Eggplant Lasagna

Thursday: Chicken & Rice

Friday: Sandwichs

Saturday: Chef's Choice

\$10



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WORLD HOW
GREAT VERMONT
TASTES!



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pics with
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mention us in
your posts!



NECI on Main

135 Main Street, Montpelier 05602

Lunch and dinner served Tuesday through Saturday

4th LUNCH SPECIAL

APPETIZER OPTIONS

Curry-Ginger Soup

Wild basil leaf

Classic Cae our Salad

Tomato, apple, cucumber

shaved Parmesan, anchovy

ENTREE OPTIONS

Smoked Salmon Club

A NECI classic: eye brood,

lettuce, tomato, onion, super saucy,

bacon cut fries

Chicken Sandwich

House-made roll, lettuce, tomato

onion, bacon, avocado, curly kale,

bacon cut fries

Greek Tofu Wrap

Marinated tofu, rice, tomatoes,

olive tapenade and onion, feta,

marinated red pepper, cilantro,

cucumber, tortilla salad

4th DINNER MENU

APPETIZER OPTIONS

Potato Gnocchi

Mushrooms, mushrooms, ricotta,

pesto sauce

Poached Cod

Chive, butter, olive oil

olive oil, herb sauce

Grilled Chicken &

Orange Skewers

Chicken skewers, grilled chicken, ju-

ices

ENTREE OPTIONS

New England Pot Roast

Roasted beef, root vegetables, gravy

Pan-Seared Arctic Char

Merlot, lemon, fingerling potatoes,

tomato, peas, golden beets,

basil sauce

Vegetarian Farro Risotto

Apples, arugula, pecans, pesto

also see: vegetable, roasted, green,

eggplant, onion

HOUSE OF SEASON

ONE OF THE CELEBRATED RECIPIENTS OF
NEW ENGLAND
CULINARY INSTITUTE*

Salt

202 Barn Street, Montpelier 05602

*Some may change due to availability of seasonal ingredients

Good Monday

APPETIZER OPTIONS

Beet-and-Garlic-Cured Salmon,

Microgreens, Grapes, Fennel

Triple-Cream Custard, Balsamic Cherries,

Spiced Hazelnut

Baby Lettuce, Chorizo Scallops, Orange, Alpine-Style Cheese,

Smoked-Paprika Vinaigrette

ENTREE OPTIONS

Seared Monkfish, Squid-Ink-and-Mustard

Mashed Potatoes, Wild Spinach

Duck Ransen, Winter Squash, Kale Soufflé,

Egg Yolk, Butter, Corn, Duck Cracklings

Blue-Cheese-and-Pecan Ravioli, Red-Wine-Poached Pear,

Cranberry Compote

DESSERT

Flourless Chocolate Cake, Salted-Caramel Ice Cream,

Card-Filled Cream Puff

\$\$\$

salt

Positive Pie (Montpelier)

22 State Street, Montpelier 05602

FIRST COURSE OPTIONS

Fried Oyster

Mustard, bread, oyster with vinegar,

fried onion and super mustard

Pasta Pie

Spring roll, parmesan, cheese, lead

onion and Tomato Hill Farm

Tomato chutney

SECOND COURSE OPTIONS

Argentine Salad

Grapes, fruit, cucumber,

Bayley House Blue cheese and

pepper, red dressing

Flourhead

Peas, onion, duck, root,

grilled shrimp, salt, mixed mustard,

cheese, red onion and Vermont

Cranberry chutney

THIRD COURSE OPTIONS

Cheppino

Shrimp, PEC, mustard, lettuce,

cheese and white fish on million knots

Hanging Tenderloin

Panachée

Northwest Family Farm, ham,

steak, Maplebrook Fine Cheese

mustard and industry vinaigrette

Chicken-Fleur Manicotti

Chicken, 200, original with

Vermont Bay, chutney, vegetable,

spicy, onion, garlic, and onion

and onion

\$\$\$



Sarducci's Restaurant and Bar

3 Main Street, Montpelier 05602

4th LUNCH SPECIAL

No lunch on Sunday

ENTREE OPTIONS

Includes soft drink of your choice

Recessory-Poached Shrimp*

With local, red and yellow beets

and/or arugula, onion, green

potatoes and olive vinaigrette

Grilled Salmon*

Wild, cucumber, dill salad, grilled

potatoes, potato, cucumber

and olive vinaigrette

Slow-Roasted

Pulled Pork Poutine

With house-made pickles,

drum cheese, Dijon mustard, and

a side of French fries

4th DINNER

APPETIZER OPTIONS

Argentine Salad*

Grapes, fruit, cucumber,

Bayley House Blue cheese and

pepper, red dressing

Mini Flounder

Brk, chutney, wild mushrooms,

potatoes, tomato, green and

basil sauce

4th LUNCH SPECIAL

No lunch on Sunday

ENTREE OPTIONS

Includes soft drink of your choice

Recessory-Poached Shrimp*

With local, red and yellow beets

and/or arugula, onion, green

potatoes and olive vinaigrette

Grilled Salmon*

Wild, cucumber, dill salad, grilled

potatoes, potato, cucumber

and olive vinaigrette

Slow-Roasted

Pulled Pork Poutine

With house-made pickles,

drum cheese, Dijon mustard, and

a side of French fries

4th DINNER

APPETIZER OPTIONS

Argentine Salad*

Grapes, fruit, cucumber,

Bayley House Blue cheese and

pepper, red dressing

Mini Flounder

Brk, chutney, wild mushrooms,

potatoes, tomato, green and

basil sauce

4th LUNCH SPECIAL

No lunch on Sunday

ENTREE OPTIONS

Includes soft drink of your choice

Recessory-Poached Shrimp*

With local, red and yellow beets

and/or arugula, onion, green

potatoes and olive vinaigrette

Grilled Salmon*

Wild, cucumber, dill salad, grilled

potatoes, potato, cucumber

and olive vinaigrette

Slow-Roasted

Pulled Pork Poutine

With house-made pickles,

drum cheese, Dijon mustard, and

a side of French fries

4th DINNER

APPETIZER OPTIONS

Argentine Salad*

Grapes, fruit, cucumber,

Bayley House Blue cheese and

pepper, red dressing

Mini Flounder

Brk, chutney, wild mushrooms,

potatoes, tomato, green and

basil sauce

4th LUNCH SPECIAL

No lunch on Sunday

ENTREE OPTIONS

Includes soft drink of your choice

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Three Penny Taproom

326 Main Street, Montpelier 325-5277

Chicken Liver Pâté

With roasted onion and toast

Wild Maine Muscade

In piquet broth, with help of fries

Pot de Crème

Massive chocolate pumpkin seed brittle

425



Ariel's Restaurant

28 Stone Road, Brookfield, 802-276-2830

Closed Monday & Tuesday

FIRST COURSE

Scamp Hamsters, Herbed Goat Cheese and Romano Dips

Served with house made, wild onion, baked everything bagels

SECOND COURSE OPTIONS

Wild Lamb and Potato Soup

With roasted ramp and potato dumplings

Ahi Tuna Ceviche

Jicama, cilantro and onion, tomato and lime, served with masa flour chips

Salad of Spring Greens

In maple cherry vinaigrette

THIRD COURSE OPTIONS

Grilled Skirt Steak with Chimichurri

With roasted potato, roasted Everything bagels and buttered squash

Cheef of Vermont Chicken

With farm-gated spring vegetable and wild mushroom risotto

Crispy Skirt Wing

With lemon, onion, brown butter sauce, be chutney and arugula

Caramel Cheddar Waffle

With spring vegetable and wild mushroom risotto and cheese cake

DESSERT OPTIONS

Dark Chocolate and Salted-Caramel Ice

With Massena maple ice cream

Strawberry-Banana Cakes

With piquet ice cream

425

Ariel's Restaurant



Cornerstone Pub & Kitchen

47 North Main Street, Barre, 425-2121

Closed Sunday and Monday

APPETIZER OPTIONS

Fried Vermont Goat Cheese

Arugula, dried cherries, house-made maple, extra vinegrette

Chinese Barbecue Pork Wings

With Asian slaw

PEI Muscade

White wine, garlic, roasted onions

ENTREE OPTIONS

Mushroom Ravioli

Truffled pine nuts, Vermont goat cheese, parmesan, Massena sauce

Fan-Frosted Maki

Roasted pumpkin, cucumber, coconut, extra-onion sauce

Barbecue-Grilled Pork Shank

Smoked bacon and potato puree and cheese

DESSERT OPTIONS

Nightly Massena Jar Dessert Special

425



CORNERSTONE
PUB & KITCHEN



Positive Pie Tap & Grill

66 66 Main Street, Plainfield, 404-0232

FIRST COURSE OPTIONS

Garden of Eden Salad

Melon with tofu, feta, pistachio, cucumber and onion, balsamic, in lemon, tahini dressing

Greekish Chop

Roasted lettuce with dill, pepperoncini, Kalamata olives, tomato, onion and cucumber in avocado dressing

SECOND COURSE OPTIONS

Grippy Calamari

With shaved fennel, shaved red onion, orange chickpeas and lemon slaw

Flatbread

White garlic, pulled chicken, goat, caramelized onion, mushrooms, blue cheese and fresh herbs

Roasted Tomato Bruschetta

Grilled house linguette topped with tomato, basil, cucumber, arugula and olive-oil dressing

Pastos

Local duck liver and Maple brack Pine Cheese made served over local cut fruit

THIRD COURSE OPTIONS

Pasta Cheese

Mac and Cheese Casserole in a cast of vegetables, Swiss, Romano and Calabrese cheddar cheeses

Arugula-Pesto Chicken

Grilled chicken thigh, pesto with cherry tomatoes and roasted Red Rose potatoes

Grilled Salmon

With puree of garlic, wild rice, roasted mushrooms and lemon butter

Streak Fritter

Grilled burger steak and bread and fries with cheddar sauce

425



View Our Federal
Receipts at
www.3030.com

Montpelier
RESTAURANT
week
APRIL 23-MAY 4

MONTPELIER • BARRE • BROOKFIELD • PLAINFIELD



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Simon Pearce Restaurant

7702 Quechee Main Street, Quechee 350-3679



APPETIZER OPTIONS

Creamy White Bean Cassini

Tuscan wild scarbass in port, served over crispy aglio e olio pasta with Vermont feta

Organic Kale Caesar

Organic kale, roasted coffee dressing and Rao's chicken

ENTREE OPTIONS

Honeydew-Crusted Cod

Crispy brin, herb-crusted potatoes, balsamic-shedded mushrooms

The Simon Pearce Burger

Truffled lettuce, house-made mustard, tomato, Parmesan and parsley fries

Porcini Mushroom Risotto

Roasted scum squash, braised zucchini and white balsamic dressing

DESSERT OPTIONS

Vanilla Bean Crème Brûlée

Key Lime Cheesecake
With pure apple compote, toasted coconut

\$35

SIMON PEARCE



Barkeaters Restaurant

97 Falls Road, Shelburne, VT 05488



Closed Monday

#10 LUNCH SPECIAL

Bark Burger

Grilled LaPlante River Angus Farms beef burger, egg, cheddar-mayo sauce, spicy ketchup and fries

\$25 MENU

Mussels

PEI mussels, Vermont butter, garlic, lemon, white wine, grilled bread

Black Bean and Quinoa Cakes

Black beans, quinoa, carrots, onion, garlic, cilantro and salsa with avocado lime sauce

Roasted-Beet Salad

Greens, roasted beets, Vermont Cheddar cheese and Vermont maple vinaigrette

DRINKS OPTIONS

Pan-Seared Sea Bass

Served on organic brown bread with baby arugula, sweet potato and organic salad in extra virgin olive oil

Grilled-Vegetable-Potato-Napoleon

Shallots, mushrooms, asparagus, peppers and Vermont Creamery dressing drizzle on roasted tomato-basil sauce

Stink Frites

Grilled beef steak, fries and house-made honeydew sauce

DESSERT OPTIONS

Raspberry Molten Lava Cake

Cookie Sundae

Black Krim Tavern

11 Montross Row, Randolph 758-6770

Full description online: blackkrimtavern.com

#10 LUNCH MENU

Includes large plate with choice of small plate or dessert

LARGE PLATE OPTIONS

Parmesan Farm Burger

Shrimp Sushi Roll

Pulled Pork Pasta

Chicken Tacos

Cheesecake Bologna Lettuce

#25 DINNER MENU

Includes medium and large plate with choice of small plate or dessert

SEMIUM PLATE OPTIONS

Roasted Bruschetta

Beef Farm Rollout

Chicken Liver Frits

Greens

Root Vegetable Latkes

Grilled Trout

Parmesan Farm Braised Chicken

Cook & Yarn Salad

Beef Beyond Farm Roasted Beef



SMALL PLATE OPTIONS

Smoked-Eel Fish Savory

Cheesecake

Tartaric-Pickled Egg

Braised Lima Beans

Corn Soup

DESSERT OPTIONS

Green Tea Cookies & Lemon Pudding

La Villa Bistro & Pizzeria

2005 Shelburne Road, Shelburne 248-5206



Gluten-free substitutions can be made on most items. Wine pairings from our shop next door, *Evolution Wine & Provisions*, to be determined

APPETIZER OPTIONS

Butterfat Spanish Soup

With Vermont honey and apple

Blood Orange, Golden Beer & Fennel Salad

ENTREE OPTIONS

Misty Knoll Farms Chicken Cacciatore

Over Parmesan risotto

Three-Pepper and Braised Tomatoes With Fresh Basil Pesto

Over house-made ricotta sauce

Porchetta

Over Garofalo polenta

DESSERT OPTIONS

Tiramisu

With Vermont Creamery mascarpone

Chocolate Oblivion Torte

Made with local eggs and Cabot butter

\$25





The Bearded Frog

4047 Shelburne Road, Shelburne 918 9777

APPETIZER OPTIONS

Roast-White-Bean Dip

With roasted cherry tomatoes
marinated and tossed in olive oil

House-Cured-Salmon- and-Fries Salad

With shaved red onion, marinated
red peppers, citrus vinaigrette and
caper-olives available for lunch points

Mushrooms-Chive Cheesecake

In a bacon-onion-cracker crust

ENTREE OPTIONS

Barbecue-Grilled Chicken

With spicy house-braised beef, root
vegetable slaw and fried corn bread

Crispy-Tofu-Cake Salad

With squash, chickpeas salad,
herbaceous vermicelli and house vinaigrette
and tossed in olive oil

Duck Burger

Vermont-braised maple-glazed
mushrooms on a Baked Bakery
sourdough crumb bun
Served with restaurant-famous
shredded sweet potato fries

BEVERAGE OPTIONS

Ritzy-on-a-Floorhouse Chocolate Cake

With straw-berry Grand Marnier
sauce, toasted almond butter and
vanilla ice cream

Shirley Temple Sorbet Duo

Angel Food Cake
With berry compote and citrus
whipped cream

\$25



Tourterelle

3029 Brian Allen Highway, New Haven, 463 6306

Closed Monday and Tuesday

APPETIZER OPTIONS

Tourterelle Salad

Asparagus, mushrooms, roasted pine nuts,
cranberries and Vermont Creamery
Burrata. Served with house-made
balsamic vinaigrette

Sage-roasted Thon Mignon

Tender and crisp texture with a
garlicky potato and sautéed carrots

Crisp Salmonaire

Delicately filled with sausage, wild-mushroom
potato, braised and slow-braised tomato

ENTREE OPTIONS

Chateau Bisteau Steak

Grilled filet. Farm-harvested
with garlic mashed potatoes
and fat-basted French braised
green beans

Truffle Potatoes

Roasted, tender trout with leeks,
shrimp, mushrooms and shaved
brussels sprouts in a 4:1 vinaigrette

Delicious Vegetarian

Grilled lentil steak, portobello
mushrooms, local mushrooms with
red pepper sauce

BEVERAGE OPTIONS

Strawberry-and- Rhubarb Crisp

Served with homemade ice cream

Chocolate Fond

Whipped cream

Walnut Cake

For chocolate and
vanilla ice cream

\$25



3 Squares Café

221 Main Street, Vergennes, 977 2792

This menu is offered on Monday and Tuesday

\$25 CACAO MENU

APPETIZER OPTIONS

Roasted Redfish Salad

Cacao nib vinaigrette

Geriatric Verde

Shrimp, mignon, onion, red onion

Cacao-Smoked Dandelion

Potatoes, dandelion

Cacao-Studded Country Pot

Local, seasonal produce

Espresso

Cinnamon and onion bread
short rib, pork, mole, onion apple

BEVERAGE OPTIONS

Chocolate Pot

Wild mushrooms, whipped cream,
truffle oil

Cacao-Crusted, Serrano- Ham-Wrapped Scallops

Squash puree, vanilla bean,
herbs, wine

"Cacao au Vin"

Whipped cream, organic vegetables

Cacao-Braised Pork Schnitzel

Herbed asparagus, brown butter sauce

Peppercorn-and-Cacao- Rubbed Rib Eye

House-made sauce

BEVERAGE OPTIONS

Mignon Ripping Chocolate

Truffle, cream, chocolate

Vanilla-Bean-and-Cacao- Nib-Infused Panna Cotta

Mixed berries

Antidote

26 Church Street, Vergennes, 977 2788

Full descriptions available online. All prescriptions include a dessert.

Closed Sunday and Monday

\$25 PRESCRIPTION #1

APPETIZER

Drunken Tuna

ENTREE OPTIONS

Angry Chicken Tacos

Grilled Asparagus and
Pickled Ramp Tacos

BEVERAGE OPTIONS

Grilled Asparagus and Pickled Ramp Tacos

ENTREE OPTIONS

Grilled Asparagus and Pickled Ramp Tacos

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BEVERAGE OPTIONS

Grilled Asparagus and Pickled Ramp Tacos



Vermont FEDERAL
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Café Provence

11 Center Street, Barre, 507-8867

\$10 LUNCH SPECIAL

APPETIZER

Rustic Tomato Soup

ENTREE OPTIONS

Mini Seafood Chow

Featuring fish of the day, seaweed, shrimp and bay scallops

Chicken Nigaoe

With garlic sautéed potatoes

Blue Lodge Farm

Onion-Chicken Cake

With mushrooms, barley risotto and balsamic reduction

DESSERT

Crêpe Suzette

With vanilla ice cream and orange-cranberry sauce



\$35 MENU

APPETIZER OPTIONS

Cheese Salad in a Crispy Cheese Cup

With Vermont goat cheese and arugula, pears

Red-Rose Napoleon

With creamy Vermont goat cheese and cranberry sauce

Curried Cauliflower on Forbidden Rice

ENTREE OPTIONS

Sizzling Potpourri

Over housemade cauliflower with lemon butter sauce

Stuffed Chicken Breast

Over perfect sautéed potatoes with a dash of truffle

Eaten Mushroom-Barley Risotto

Wrapped in phyllo with basil, goat cheese sauce

DESSERT OPTIONS

Stuffed Crêpe

With orange, blueberry cream and chocolate sauce

Fruit Tartlet

With raspberry coulis



The Bobcat Café & Brewery

3 Main Street, Barre, 433-8831

APPETIZER OPTIONS

French Onion Soup

Topped with melted cheese and croutons

Baby Arugula Salad

With potato-bacon-tomato dressing

Braised-Beef Spring Rolls

With dipping sauce, rice and cabbage slaw

CHICKEN OPTIONS

Beef Curry-Sautéed Tofu

With side potatoes, basmati rice

Shrimp-and-Sausage Gumbo

With creamed corn and okra

Grilled Bistro Steak

With sautéed potatoes, mushrooms, cherry

DESSERT

Choice of Dessert

425



The Red Clover Inn & Restaurant

7 Woodland Drive, Mendon, 773-2296

Closed Thursday and Wednesday

Choose from the options below or enjoy a chef's tasting

APPETIZER OPTIONS

Apple Cider Mussels

With truffle fries

Finchford With Yellow Potatoes, Season, Vermont Creamy Chives, Caramelized Onions and Arugula

ENTREE OPTIONS

Roasted Golden Trout

With mushroom, arugula, goat cheese sauce, tomato and baby spinach

Vermont Beer-Braised Beef Ribs

With housemade mustard, balsamic, onion rings and grilled asparagus

DESSERT OPTIONS

Flourless Chocolate-Branzy Turtle

With Bûche de Noël-Cranberry-Honeycomb Tasting

Housemade Chocolate Truffles

With Island Housemade Ice Cream, raspberry sorbet

435

The Red Clover Inn
Restaurant & Tavern



Roots The Restaurant

31 Water Street, Rutland, 777-1154

Closed Monday

APPETIZER OPTIONS

Beet Salad

Baby arugula served over roasted beets and topped with Vermont olive

Spinach Arancini

Filled with sautéed mushrooms and roasted garlic, served over greens with a housemade sauce

BBQ Shrimp

Shrimp are served with housemade blueberry-bacon sauce, served over cheddar potatoes with cheese

Spinach & Artichoke Puff

Puff pastry filled with spinach, artichoke, roasted garlic and cheese served with greens and tomato

DESSERT

Pork Schnitzel

Tenderloin breaded, fried and served over sautéed potatoes with house-made ketchup and pork dumplings

Mushroom Carbohydrate

Portobello mushrooms sautéed with house-made sauce, with sliced tomato, potato, onion, parmesan and spinach in a rich cream sauce

Emu Meatloaf

Brown Family Farm emu and brown flour from, pork meatloaf served over mashed potatoes with the very housemade

Shrimp Curry

Shrimp sautéed with garlic, onion and tomato in a cream, coconut curry sauce and topped with toasted cashews

Chicken & Vegetable Risotto

Asiago rice sautéed with grilled vegetables. Many kinds of mushrooms, garlic, parmesan cheese and spinach in a creamy tomato sauce

DESSERT OPTIONS

Vanilla Cream Brûlée

Blackberry Cobbler

Warm blackberries with a piece of crumb, ice cream and whipped cream

Chocolate Mousse Cake

435



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APRIL 25 - MAY 4

Reward yourself during

RESTAURANT WEEK!

With our credit card rewards, spending's never been so sweet.



Check out our great rates!

AS LOW AS

7.95%^{APR}

Visa® Platinum Reward

AS LOW AS

5.95%^{APR}

Visa® Platinum

Reward yourself by supporting Vermont Restaurant week. Earn double points for every dollar that you spend in a Vermont restaurant from April 25 through May 25.**

VERMONT FEDERAL
CREDIT UNION

vermontfederal.org / 888.252.0202

NCUA

This credit union is federally insured by the National Credit Union Administration. *APR - Annual Percentage Rate. The Visa® Platinum Reward Credit Card has a low as 7.95% APR. 5.95% APR applies to the Visa® Platinum Card without rewards. The APR is variable and can change based on the Wall Street Journal Prime Rate plus a margin of 1.70% on the Visa® Platinum Reward Card and 2.70% on the Visa® Platinum. Rates quoted are "as low as" and may vary based on your individual credit. **Double reward points only earned on purchases made at Vermont restaurants between April 25 and May 25, 2014. Not valid for cash advances or balance transfers. Must be a member of the Credit Union to obtain a credit card. All loans are subject to approval.